

Apple, Mince, Lemon and Blackberry Pie, Fruit Cake, Fruit Gelatine and Cream, Corn Muffins. Hot Biscuits.  
Cafeteria Style.

**THE NEW RATHSKELLER**

**SPECIAL XMAS TABLE D'HOTE DINNER 75c.**

Olympia Oyster Cocktail.      Toasted Wafers      Hors D'Oeuvres.  
Caviar Tartines.      Stuffed Olives.      Utah Branch Celery.  
Green Turtle aux Quenelles.      SOUP.      Consomme a la Magenta.

**FISH.**  
Calves' Tongue. Italian Sauce.  
**ENTREES.**  
Cutlets of Capon a la Macedoine.      Stuffed Green Peppers.  
Charlotte aux Nolisettes  
**SALAD.**  
Waldorf Salad, Cream Frappe.  
**ROAST.**  
Young Turkey, Oyster Dressing, Cranberry Sauce, Sucking Pig, Apple  
Sauce, Candied Sweet's, Prime Ribs of Eastern Beef, au Jus.  
**VEGETABLES.**  
Whipped Potatoes.      French Peas on Creme.  
**DESSERT.**  
English Plum Pudding, Brandy Sauce, Hot Mince Pie, Hard Sauce.  
Pumpkin Pie, Cottage Cheese, Cream Cheese, Pottis Pours.  
Cafe Noir, Toasted Marshmallows, French Raisins.  
Served from 12 a.m. to 12 p.m.      R. M. STEELE, Manager.

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## Christmas Dinner at the Annex

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**17 WEST SOUTH TEMPLE.**  
Noodle Soup.  
**ROAST TURKEY AND DRESSING.**  
Roast Beef.      Roast Pork.      Chicken Fricassee.  
Macaroni and Cheese, Mashed Potatoes, Browned Sweet Potatoes,  
Escalloped Potatoes, Creamed Cauliflower, Stewed Tomatoes, Green Peas.  
Combination Banana and Nut and Potato Salad.  
Apple, Mince, Lemon and Blackberry Pie, Fruit Cake, Fruit Gelatine  
and Cream, Corn Mullins, Hot Biscuits.  
Cafeteria Style.